

Claims

1. An unproofed frozen dough composition comprising leavening agent comprising yeast, and
chemical leavening agent comprising
5 acidic active agent, and
 basic active agent,
wherein the dough composition, after thawing, can proof at retarder conditions.
2. The dough composition of claim 1 wherein the frozen dough composition can be
10 thawed and proofed in a retarder at a temperature in the range from 32°F to 46°F.
3. The dough composition of claim 1 wherein the yeast and chemical leavening agent can proof the dough composition at retarder conditions to a raw specific volume in a range from 1.5 to 3 cubic centimeters per gram.
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4. The dough composition of claim 1 wherein the acidic active agent is selected to have relatively high solubility in the dough composition at retarder conditions and the basic active agent is encapsulated.
- 20 5. The dough composition of claim 4 wherein the acidic active agent is selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.
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6. The dough composition of claim 4 wherein the yeast is present in an amount in the range from 1 to 4 parts by weight of yeast per 100 parts by weight of flour.
7. The dough composition of claim 1 wherein the acidic active agent is selected to
30 have relatively low solubility in the dough composition at retarder conditions.

8. The dough composition of claim 7 wherein acidic active agent is selected from the group consisting of sodium aluminum phosphate, sodium acid pyrophosphate, dicalcium phosphate, dimagnesium phosphate, sodium aluminum sulfate, and combinations thereof.
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9. The dough composition of claim 7 wherein the yeast is present in an amount in the range from 4 to 12 parts by weight of yeast per 100 parts by weight of flour.
10. The dough composition of claim 1 wherein the dough composition comprises a normally-yeast-leavened dough composition.
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11. The dough composition of claim 10 wherein the normally-yeast-leavened dough composition is selected from the group consisting of a yeast-leavened cinnamon roll, a yeast-leavened roll, a yeast-leavened bread, and a yeast-leavened donut.
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12. A method of formulating a dough composition, the method comprising determining amounts of ingredients of a dough composition to result in a composition that can be stored frozen, thawed, and that can proof at retarder conditions.
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13. A method of proofing a dough composition, the method comprising providing a frozen dough composition comprising yeast and chemical leavening agent sufficient to allow the dough composition to proof at retarder conditions, thawing the dough composition, and exposing the dough composition to retarder conditions to proof the dough composition.
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14. The method of claim 13 comprising thawing and proofing the dough composition in a retarder.
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15. The method of claim 13 wherein the dough composition proofs to a raw specific volume in a range from 1.5 to 3 cc/g.

16. The method of claim 13 comprising
placing the frozen dough composition in a retarder,
allowing the frozen dough composition to thaw while in the retarder, and
5 allowing the frozen dough composition to proof while in the retarder to a
raw specific volume in a range from 1.5 to 3 cc/g.

17. The method of claim 16 wherein
the frozen dough composition thaws and proofs over a period of time in
10 the range from about 6 hours to about 12 hours inside of the retarder, and
the retarder conditions comprise a temperature in a range from about 32°F
to about 46°F.

18. The method of claim 12 wherein the dough composition comprises
15 acidic active agent selected from sodium aluminum phosphate and sodium
acid pyrophosphate, and
from 4 to 12 parts by weight yeast per 100 parts by weight of flour.

19. The method of claim 12 wherein the dough composition comprises
20 acidic active agent selected from monocalcium phosphate monohydrate
and glucono-delta-lactone, and
from 1 to 4 parts by weight yeast per 100 parts by weight of flour.

20. The method of claim 12 comprising allowing the proofed dough composition to
25 rest for a period of 30 minutes or less at about room temperature between removing the
proofed dough composition from retarder conditions and cooking the proofed dough
composition.